

M Shed Sustainability

We are passionate about not only 'doing the right thing' but making it easier for our guests to make 'planet friendly' choices.

We are putting in the work towards our long-term and ongoing goals of reducing our carbon footprint minimising food waste curtailing the impact that our supply chain has on environment and being transparent about where our ingredients come from. By using the best-quality seasonal ingredients sourced responsibly from local suppliers we are creating a better experience for our guests the community and the environment.

Committed to a net zero target by 2030

We are proud to be the first food service business in the country to commit to a climate NetZero target and economy.

We have been making radical changes to ensure that sustainability is a core business objective across all services. They include the launch of a seed investment fund of £1million to support the development of carbon reduction and sustainable food production innovation.

As a business we are looking to achieve a reduction in carbon emissions of at least 55% by 2025 and at least 65% across our operations and value chain by 2030 from a 2019 baseline.



Sustainability pledges

We are passionate about not only 'doing the right thing' but making it easier for our guests to make the 'planet-friendly' choices.

01.

We are committed to a net zero target by 2030

02.

Over 90% of our fresh produce is sourced locally in the UK

09.

All our berries are UK grown, fresh in season or otherwise frozen

10.

We only use British-harvested rapeseed oil in cooking

17.

Our tea is ethically and responsibly sourced and plastic free

18.

We have eradicated the use of many single-use plastics such as straws, stirrers and cutlery

03.

We have a British-first sourcing policy on all fresh produce and we are proud to have invested in many longer term partnerships

04.

All our fresh eggs are British free-range or organic

11.

We celebrate English sparkling wines

12.

All our cooking chocolate is Fairtrade and Rainforest Alliance-certified

19.

Our nominated charity is Fareshare, aimed at relieving food poverty and reducing food waste in the UK

20.

We work with over 20 social enterprises from Divine chocolate to Lemonaid, to help raise funds for community projects

05.

All our meat, dairy and poultry is Red Tractor farm assured

06.

We only use pole and line-caught tuna, a sustainable fishing method used to catch tuna, one fish at a time

13.

100% of our milk is sourced in the UK and is either certified organic or British Red Tractor farm assured

14.

We adhere to responsible soy certification standards, as laid out by Round Table for Responsible Soy (RTRS)

21.

We prioritise suppliers who have carbon-neutral accreditation, such as Jude's ice cream and Toast Ale

07.

We only use fish which is Marine Conservation Society certified

08.

All our fresh and frozen prawns are Marine Conservation Society certified

15.

Our decaf coffee beans are sustainably and organically decaffeinated

16.

We are committed to serving only 100% Arabica coffee from farmers who are paid a fairer wage